

COVID-19 Prevention for Establishments with Self-Service Food

April 3, 2020

- No self-served unpackaged food (hot dog rollers, nacho bars, bulk bin items, salad bars, etc) are allowed.
- Pre-packaged food in hot or cold holding units that is accessible to the public for self-dispensing is allowed.
- Employees handling food must follow all food safety guidance established by the Kansas Department of Agriculture (https://agriculture.ks.gov/docs/default-source/fsl--handouts/2012_kda_food_code_12_14_12.pdf?sfvrsn=6).
- No self-serve coffee pots; coffee must be poured by the food-handling employee and new cups must be used every time (no reuse of cups and no cups brought from home).
- Self-serve fountain drink stations and self-dispensing beverage machines are not allowed; drinks must be dispensed by the food-handling employee and new cups must be used every time (no reuse of cups and no cups brought from home).
- Condiments normally found in a self-service bar must be packaged by employees and given to patrons with food (salsa, onions, salad dressings, hot dog/hamburger fixings, etc).
- Individual unwrapped utensils shall not be available to the public. Employees will furnish utensils with food.
- Communal utensils (ladles, knives, etc) are not allowed.
- Lids and straws, including individually wrapped straws, should not be self-serve; they should be handed out by the food employee.
- Managers shall ensure daily, and at the beginning of each shift, that no employee who presents with any symptom of illness consistent with COVID-19 be permitted to work. Symptoms of COVID-19 typically include a measured fever of 100 (F) or higher and lower respiratory symptoms including coughing or shortness of breath. Other symptoms include malaise, sudden loss of smell or taste and diarrhea.
- Touchless payments should be encouraged where possible. Cash transactions should be avoided where possible.
 - If an employee must handle credit/debit cards or cash, the employee should frequently wash their hands with soap and water or disinfect using an alcohol-based hand sanitizer (at least 60% alcohol).
 - Employees handling payments may not participate in food preparation, handling or delivery until they have washed their hands.
- Surfaces that are open to patrons (i.e. countertops, door handles, etc) shall be cleaned and sanitized every 30 minutes. Use an EPA registered product approved for disinfection against SARS-CoV-2, the virus that causes COVID-19 disease

(<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>). Use each product according to the manufacturer instructions.

- Line management should be enforced (distance between patrons must be 6 feet, use floor markings if necessary).

